

Cheese, Garlic & Artichoke

Pull-Apart Crusty Bread



R & J Mazza
GLOBE ARTICHOKES

This recipe can be made with fresh or dried yeast. Please see below for my dried yeast recipe. If you prefer fresh yeast (as I do) please substitute dough recipe with my **Dough Recipe with Fresh Yeast** and add the ingredients below.

Dough

3 cups plain flour,
2 teaspoons dried yeast,
1 level teaspoon salt,
1 level teaspoon sugar,
1½ cups lukewarm water,
¼ cup oil,

Ingredients

200g artichoke hearts, chopped,
3 cloves garlic, crushed,

Extra Ingredients

½ cup parmesan cheese, grated,
½ cup mozzarella cheese, grated,
¼ cup fresh parsley, chopped
50g butter, melted,



How to Prepare

1. Place flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water, oil and remaining ingredients (except poppy seeds & milk) and mix well. Place the dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
2. Heat oven to 200°C.
3. Return dough to a floured board and knead until it reduces to its original size, removing all bubbles. Divide dough in two.
4. Knead into 2 Vienna-shaped loaves. Score the top of the loaves with a blade or sharp knife in 45-degree angles to allow the loaves to expand during the baking process.
5. Place on oven trays and bake for 25 minutes, or until golden.
6. When cooked, remove the bread from the oven. Brush the top with butter, sprinkle with fresh parsley and top with the 2 cheeses. Use a knife to pry open the gaps to place the extra topping. Place back in the oven for 5-7 mins or until cheese has melted and becomes golden.
7. Remove from oven and place on cooling trays for 10 minutes before serving. This bread is better pulled-apart rather than sliced.

Makes 2 Loaves



Artichoke ... the King of Vegetables